

HAZELWOOD

ESTD : *food + drink* : 2004

Ready, Set, Go!

BRIE CHEESE CURDS / 11

light crispy batter, lingonberry ketchup

CRISPY SHRIMP DEVILED EGGS* / 11

exactly how it sounds, five deviled eggs

FRENCH ONION SOUP / 9

rich beef broth, emmental cheese, parmesan cheese, sourdough croutons

BOURSIN ARTICHOKE DIP / 12

creamy, golden brown parmesan crust, garlic spinach, pizza chips

WINGS / 13

lightly fried, garlic butter, fresh herbs, pecorino, choice of chipotle ranch, bbq or buffalo

SZECHUAN GREEN BEANS / 11

bacon, cashews, sesame seeds

CRUNCHY TATER TOTS / 11

house made, bacon ketchup

SPICY CHICKEN MEATBALLS / 5 ea

red and white sauces, pecorino

CALAMARI* / 12

light breading, jalapeño, scratch cocktail sauce

BACON MAC N CHEESE BALLS / 11

smoked gouda, tillamook cheddar, pecorino, lightly fried, chipotle ranch

AHI TUNA POKE* / 16

togarashi, wonton crisps, wasabi mayo


CAULDRON OF LOVE

yeah, yeah...soup. made one day ahead, ask grandma why. *cup 6 / bowl 8*

DAILY: chicken wild rice

MON: cheesy potato bacon

TUE: mushroom thyme

WED: creamy tomato basil 

THU: chicken tortilla

FRI: shrimp & corn chowder

SAT/SUN: lobster bisque (*cup 7 / bowl 9*)

Lettuce and Stuff

"I JUST WANT A SMALL SALAD" / 7

cucumbers, carrots, grape tomatoes, bermuda onions, croutons, pick your dressing

BABY ICEBERG WEDGE / 9

candied bacon, grape tomatoes, scallions, amablu dressing

CAESAR *get started 7 / entrée 11*

romaine, grated parmesan, croutons

add some love: chicken breast / 6 pulled chicken / 5 grilled salmon* / 11 grilled shrimp* / 8 grilled steak* / 11

CRANBERRY WALNUT *get started 8 / entrée 13*

baby spring greens, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

BEEF AND BLUE* / 18

6 oz grilled sirloin, house greens, tomatoes, amablu cheese crumbles, chopped egg, bermuda onion, crispy onion strings, amablu dressing, balsamic reduction

SANTA FE / 15

house greens, tomatoes, charred corn salsa, avocado, toasted pepitas, pulled chicken, corn tortillas, queso fresco, chipotle ranch

TUNA POKE BOWL* / 18

ginger wasabi dressing, carrots, cucumbers, wonton strips, radishes, avocado, quinoa


BEET & QUINOA / 15

roasted beets, edamame, chickpeas, red peppers, watercress, toasted pepitas, goat cheese, balsamic vinaigrette

HAZELWOOD CHOPPED / 16

pulled chicken, amablu cheese crumbles, granny smith apples, grape tomatoes, bacon, sweet corn, chopped egg, herb vinaigrette

HEALTHY BOWLS

 steamed fresh chef's vegetable, lemongrass sauce, baby kale, pea tendrils, edamame, toasted pepitas, cucumbers, plum sauce, grape tomatoes, choice of quinoa or brown rice

SALMON* / 18
charred corn salsa

STEAK* / 18
roasted poblano salsa

CHICKEN BREAST / 16
roasted poblano salsa


SHRIMP* / 17
charred corn salsa

FRESH VEGGIE / 15

Two Hands

premium black angus burgers served with choice of fries, cole slaw or fruit.

sub tater tots or soup of the day / 2

 *gluten free bun available / 2*

SHORT RIB BURGER* / 16

8 oz ground short rib, caramelized onions, sauteed mushrooms, horseradish cream, lettuce, gruyere cheese

ROTISSERIE CHICKEN SANDWICH / 17

toasted french roll, monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus
add smokehouse bacon / 2
add avocado / 2

COWBOY BURGER* / 15

crispy onion strings, smokehouse bacon, tillamook cheddar, bbq sauce

FRENCH DIP / 17

french onion sauce, shaved prime rib, au jus, gruyere cheese, toasted french roll
(creamy horseradish available upon request)

HAZELWOOD MAC BURGER* / 21

two patties, russian dressing, lettuce, american cheese, house pickles, bermuda onions
add smokehouse bacon / 2

CHESTER'S TURKEY AVOCADO MELT / 14

wood fired rotisserie turkey, basil mayo, lettuce, tomato, monterey jack, multi-grain
add smokehouse bacon / 2


FISH TACOS* / 17

cajun seasoned walleye, flour torillas, crunchy slaw, charred corn salsa, avocado cream, queso fresco, dirty rice

BLACKBERRY BRIE BURGER* / 15

brie cheese curds, blackberry jam, roasted jalapeños, candied bacon

*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness

 gluten free option available

gratuity of 18% may be added to parties of 8 or more.

By Land

we use black angus 28-day-aged beef, center-cut and naturally aged for full flavor and tenderness.

- GRILLED FILET MIGNON*** / 46
8 oz cut, garlic butter, smoked gouda hash browns
- NEW YORK STRIP*** / 42
14 oz cut, garlic butter, smoked gouda hash browns

- GRILLED RIBEYE*** / 46
14 oz cut, garlic butter, smoked gouda hash browns
- ROASTED PRIME RIB*** *thursdays thru sundays after 5pm*
hand mashed potatoes, au jus
11 oz cut **35** / 16 oz cut **40**

add some love: **GRILLED SHRIMP** / 8 **BLUE CHEESE** / 2 **GRILLED SCALLOPS** / 11 **SAUTÉED WILD MUSHROOMS** / 3

GRILLED IOWA PORK CHOPS* / 26
two 7 oz chops, maple syrup & toasted fennel brine,
smoked gouda hash browns, au jus, fire roasted fuji apples

GRILLED MEATLOAF / 22
hand mashed potatoes, parmesan broccoli,
marsala mushroom gravy

ROTISSERIE

WOOD FIRED ROTISSERIE CHICKEN / 22

we spin hand-rubbed, farm-raised, antibiotic-free birds all day on our texas made j & r ranch rotisserie.
served with hand mashed potatoes, grilled asparagus, chicken jus

(rotisserie cooking may impart a slight pink color due to the spices and smoke. rest assured we check each bird for safe temperature)

By Sea

fish is flown in six days a week and rigorously inspected

- GRILLED SALMON*** / 28
warm wild mushrooms, asparagus, arugula,
roasted red peppers, lemon garlic oil
- PEPPERCORN CRUSTED SALMON*** / 28
gochujang pepper crust, pan roasted,
green cabbage, red peppers, scallion, carrot,
sesame soy glaze, lemon butter sauce
- PAN SEARED SEA SCALLOPS*** / 36
wild mushrooms, melted leeks, prosciutto,
lemon butter sauce, crispy shallots

- FISH & CHIPS** / 18
canadian walleye, craft beer batter, fries,
malt vinegar seasoning, tartar sauce
- JAMBALAYA*** / 26
shrimp, scallops, fresh fish, andouille sausage,
crushed tomatoes, dirty rice
- PARMESAN CRUSTED WALLEYE** / 28
panko, herb and aged parmesan crusted,
wild rice pilaf, parmesan broccoli
- JUMBO GRILLED SHRIMP** / 24
ancho marinade, couscous, roasted red pepper
sauce, radish-cilantro salad, lemon garlic oil

Pasta

- MINUTE CHICKEN** / 20
panko, herb and aged parmesan crusted breast,
angel hair, wild mushrooms, shallots, capers,
lemon butter sauce
- CHICKEN RIGATONI** / 19
white sauce, garlic spinach, shallots,
pulled rotisserie chicken, candied walnuts,
amablu cheese
- MEDITERRANEAN ANGEL HAIR** / 16
roasted red peppers, garlic spinach, kalamata
olives, oven roasted tomatoes, shallots, basil,
white wine, feta cheese
add pulled chicken / 5
add grilled shrimp / 8
add grilled scallops / 11*
add grilled steak / 11*

Wood Fired Clay Pots

cooked in that big beautiful oven in the corner. apple, cherry, pecan, red oak or whatever our wood guy has that's good!

- CHICKEN POT PIE** / 17
no aluminum bowl, carrots, sweet onion,
celery, peas, savory, flaky crust
- SHRIMP & SCALLOPS*** / 28
artichoke hearts, kalamata olives,
garlic spinach, oven roasted tomatoes,
white wine, fresh herbs
- LOBSTER MAC & CHEESE** / 24
sharp cheddar sauce, tillamook cheddar,
mozzarella, provolone, parmesan,
caramelized onions, potato chip crust

Wood Fired Pizza

"SKINNY" (OPTION FOR ALL PIZZAS) hole in the center (less dough = less carbs) *salad mounded up in the center* / 3

all pizzas are finished with pecorino cheese. our house cheese is a blend of whole milk mozzarella and aged provolone. white sauce is a blend of olive oil and roasted garlic. red sauce is a pure and simple blend of crushed tomatoes and a touch of salt

- CHARRED PEPPERONI** / 13
red sauce, roasted tomatoes,
pepperoncinis, basil
- MARGHERITA** / 13
red sauce, fresh mozzarella,
vine ripened tomatoes, basil
- gluten free cauliflower crust available* / 3
- CHICKEN, BACON & RANCH** / 13
bbq ranch, mozzarella, provolone,
charred corn salsa, queso fresco, cilantro
- SWEET & SALTY** / 14
white sauce, shaved prosciutto,
fresh mozzarella, caramelized onions,
balsamic reduction
- PLANT BASED PIZZA** / 16
italian seasoned impossible meat, chao
cheese, wild mushrooms, caramelized onions,
roasted red peppers, cauliflower crust
- PESTO SHRIMP** / 17
alfredo sauce, roasted tomatoes, mozzarella,
provolone, garlic spinach

SIDES

- SMOKED GOUDA HASH BROWNS** / 8
- WILD MUSHROOMS** / 11
- GARLIC TOAST** / 3
- ROASTED FUJI APPLES** / 7
- WILD RICE PILAF** / 7
- GRILLED ASPARAGUS** / 8
lemon garlic oil
- MASHED POTATOES** / 7
- PARMESAN BROCCOLI** / 7

*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness

gluten free option available

gratuity of 18% may be added to parties of 8 or more.